Sweet and Sour Patty Pan Squash and Green Beans

Makes 8 cups

From Allrecipes.com

~Reviews were “Outstanding”

* 1/2 pound green beans, trimmed
* 2 cups seasoned rice vinegar
* 2 cups white vinegar
* 2/3 cup sugar
* 1 teaspoon salt
* 5 cups patty pan squash (about 1 ½ pounds), chopped in 1 ½” pieces – if using very large squash, peel and remove seeds
* 3 tablespoons thinly sliced onions
* 1 tablespoon sesame seeds
* 1/2 teaspoon crushed red pepper
* 12 black peppercorns
* 12 cilantro sprigs
* 4 garlic cloves, crushed

4 (1/4-inch-thick) slices peeled fresh ginger

1. Cook green beans in boiling water 1 minute. Drain and plunge beans into ice water; drain.

2. Combine rice vinegar and next 3 ingredients (through salt) in a medium saucepan; bring to a boil. Cook until sugar dissolves.

3. Combine beans, squash, and remaining ingredients in a large bowl. Pour hot vinegar mixture over squash mixture. Toss well. Cover and refrigerate 8 hours, stirring occasionally.

Note: Squash mixture can be evenly divided among 4 (1-pint) jars. Store in refrigerator up to 1 week.